



# Muscadet Coteaux de la Loire Aubinière

AOC Muscadet Coteaux de la Loire, Vallée de la Loire et Centre, France

### **PRESENTATION**

This regional appellation muscadet-coteaux-de-la-loire is the most restricted of the Pays Nantais.

## LOCATION

To the north-east of Nantes, the banks of the river rise up towards Ancenis. The relief accentuate the vivacity, giving a tonic wine!

#### **TERROIR**

Eruptive and metamorphic rocks of the Armorican massif: gneiss, granite, micaschists, green rocks.

### WINEMAKING

Pressed and then fermented in temperature controlled tanks.

This wine is bottled early to preserve its freshness.

# VARIETAL

Melon de Bourgogne 100%

## **SERVING**

To be enjoyed between 8 and 10°C.

# AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### AT NOSE

A white wine with complex aromas of white fruits, toast and flint that can also be found in Sancerre wine.

# ON THE PALATE

A lot of freshness in the mouth for this very structured and lightly effervescent wine.

# **FOOD PAIRINGS**

Accompanies seafood, oysters, grilled fish or fish in sauce, goat cheese and even white meats.



